



# *Menu for Meetings & Events*

**Holiday Inn® Singapore Atrium**

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# 8-Course Chinese Set Menu

## 1st Course (Please select 1 item)

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- |   |   |
|---|---|
| <input type="checkbox"/> Crabmeat Omelette                      | <input type="checkbox"/> Deep-fried Dried Beancurd    |
| <input type="checkbox"/> Barbecued Char Siew                    | <input type="checkbox"/> Roasted Duck                 |
| <input type="checkbox"/> Scallop with X.O. Sauce                | <input type="checkbox"/> Deep-fried Spring Roll       |
| <input type="checkbox"/> Scallop with Mayonnaise                | <input type="checkbox"/> Roasted Pork                 |
| <input type="checkbox"/> Monkey Head Mushroom with Dried Chilli | <input type="checkbox"/> Sea Whelk                    |
| <input type="checkbox"/> Deep-fried Seaweed Seafood Roll        | <input type="checkbox"/> Deep-fried Chicken Money Bag |
| <input type="checkbox"/> Baby Japanese Octopus                  | <input type="checkbox"/> Drunken Chicken              |
| <input type="checkbox"/> Braised Duck                           | <input type="checkbox"/> Prawn Salad                  |
| <input type="checkbox"/> Soya Chicken                           | <input type="checkbox"/> Jellyfish Salad              |
| <input type="checkbox"/> Deep-fried Lobster Ball                |   |

## 2nd Course (Please select 1 item)

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- |  |   |
|--|---|
| <input type="checkbox"/> Shredded Abalone with Dried Seafood Soup                  | <input type="checkbox"/> Braised Bird's Nest with Crab Meat and Winter Melon Soup     |
| <input type="checkbox"/> Braised Dried Scallop and Yellow Chives in Superior Soup  | <input type="checkbox"/> Braised Bird's Nest with Chicken and Pumpkin Soup            |
| <input type="checkbox"/> Braised Bird's Nest with Crab Meat and Dried Scallop Soup | <input type="checkbox"/> Braised Bird's Nest with Winter Melon and Dried Scallop Soup |
| <input type="checkbox"/> Braised Bird's Nest with Crab Meat and Pumpkin Soup       | <input type="checkbox"/> Seafood Lobster Soup   |

## 3rd Course (Please select 1 item)

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- ☐ Deep-fried Prawn with "Zhenjiang" Vinegar
- ☐ Deep-fried Prawn with Wasabi Sauce
- ☐ Deep-fried Prawn with Sweet & Sour Sauce
- ☐ Sautéed Black Pepper Prawn & Pacific Clam
- ☐ Sautéed Prawn & Pacific Clam with Celery & Cashew Nuts
- ☐ Sautéed Prawn & Pacific Clam in Spicy Sauce
- ☐ Sautéed Prawn & Pacific Clam in X.O. Sauce
- ☐ Sautéed Prawn & Pacific Clam with Dried Chilli

## 4th Course (Please select 1 item)

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|---|---|
| <input type="checkbox"/> Crispy Roasted Chicken | <input type="checkbox"/> Preserved Beancurd Chicken |
| <input type="checkbox"/> Sesame Chicken         | <input type="checkbox"/> Fisherman Style Chicken    |
| <input type="checkbox"/> Black Pepper Chicken   | <input type="checkbox"/> Garlic Chicken             |
| <input type="checkbox"/> Thai Style Chicken     | <input type="checkbox"/> Shrimp Paste Chicken       |

# 8-Course Chinese Set Menu

## 5th Course (Please select 1 choice of fish)

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|------------------------------------|----------------------------------|---------------------------------------|
| <input type="checkbox"/> Sea Bass  | <input type="checkbox"/> Pomfret | <input type="checkbox"/> Star Garoupa |
| <input type="checkbox"/> Soon Hock | <input type="checkbox"/> Garoupa | <input type="checkbox"/> Turbot       |

## Please select choice of cooking style

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- |   |   |
|---|---|
| <input type="checkbox"/> Steamed, Home Style              | <input type="checkbox"/> Steamed, Teochew Style       |
| <input type="checkbox"/> Steamed, Hong Kong Style         | <input type="checkbox"/> Steamed with Minced Beancurd |
| <input type="checkbox"/> Steamed with Preserved Vegetable | <input type="checkbox"/> Steamed with Yellow Bean     |
| <input type="checkbox"/> Steamed with Black Bean          | <input type="checkbox"/> Steamed with Garlic          |
| <input type="checkbox"/> Deep-fried                       |   |

## 6th Course (Please select 1 item)

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- ☐ Braised Whole Baby Abalone with Sea Cucumber & Seasonal Vegetables
- ☐ Braised Whole Baby Abalone with “Bai Ling” Mushroom & Seasonal Vegetables
- ☐ Braised Whole Baby Abalone with Dried Beancurd & Seasonal Vegetables
- ☐ Braised Whole Baby Abalone with Mushroom & Seasonal Vegetables
- ☐ Braised Bamboo Pith, Dried Scallop with Mushroom & Seasonal Vegetables
- ☐ Braised Dried Scallop with Mushroom & Seasonal Vegetables
- ☐ Braised “Bai Ling” Mushroom with Dried Scallop & Seasonal Vegetables

## 7th Course (Please select 1 item)

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- ☐ Wok-Fried Noodles with Seafood in Superior Soya Sauce
- ☐ Steamed Rice with Diced Wax Meat Wrapped in Lotus Leaf
- ☐ Braised Ee-Fu Noodles with Spicy Minced Pork Sauce
- ☐ Wok-fried Seafood with Crispy Noodles
- ☐ Braised Ee Mian with Seafood
- ☐ Wok-fried Noodles with Seafood in Black Pepper Sauce
- ☐ Braised Ee-Fu Noodles with Yellow Chives

## 8th Course (Please select 1 item)

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- ☐ Chilled Pomelo Mango Sago with Dragon Fruit
- ☐ Sweetened Red Bean Paste with Sesame Dumpling
- ☐ Sweetened Cream of Red Bean with Lotus Seed & Dried Lily Bulb
- ☐ Chilled Sea Coconut with Honeydew Sago
- ☐ Teochew Yam Paste with Gingko Nut & Coconut Cream
- ☐ Sweetened Beancurd with Mixed Fruit & Longan
- ☐ Chilled Mango Pudding with Assorted Fruits
- ☐ Double-boiled Red Dates with Sesame Dumpling & Dried Lily Bulb

# High Tea Menu

## ***Cold Hors D' Oeuvres***

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Assorted Finger Sandwich  
Gado Gado with Condiments

## ***Hot Hors D' Oeuvres***

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Deep-fried Crispy Fish Fillet with Tartar Sauce  
Marinated Chicken Glazed with Teriyaki & Sesame Seed  
Vegetarian Spring Roll  
Fried Carrot Cake with Shrimp Sambal, Garlic & Eggs

## ***Dim Sum***

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Chicken Siew Mai  
Mini Glutinous Rice in Wrapped with Lotus Leaf  
Lotus Bun

## ***Noodle***

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Laksa with Condiments

## ***Dessert***

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Fresh Cut Tropical Fruits  
Scones with Preserves & Cream  
Assorted French Pastries

## ***Beverage***

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Coffee & Tea

# Lunch Menu

## ***Cold Hors D' Oeuvres***

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Selection of Mixed Greens with Condiments & Dressings  
Tomato, Red Onion, Balsamic Reduction  
Pasta Salad, Tuna & Green Beans  
Gado Gado with Condiments

## ***Soup***

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Leak & Potato with Snipped Chives served with Country Soft & Hard Rolls

## ***Hot Hors D' Oeuvres***

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Confit of Chicken Drumsticks with Creamy Leek Fondue  
Grilled Fish Tikka Kebabs with Mint Yogurt Dressing  
Slow Braised Lamb with Rosemary & Potatoes  
Panache of Seasonal Vegetables with Basil Butter  
Fragrant Baked Rice

## ***Dessert***

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Assorted French Pastries  
Chocolate Chip Brownies  
Fresh Cut Tropical Fruits

## ***Beverage***

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Coffee & Tea

# Dinner Menu

## Cold Hors D' Oeuvres

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Selection of Mixed Greens, Condiments & Dressing  
Greek Salad, Persian Feta, Black Olives, Olive Oil & Lemon Dressing  
Roasted Beef & Egg Salad with French Dressing  
Achar Achar with Crunchy Peanuts

## Soup

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Pumpkin, Cumin Cream served with Country Soft & Hard Rolls

## Hot Hors D' Oeuvres

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Oven Baked Chicken with Sage, Pan Jus  
Sautéed Fish Fillet, Crispy Leeks, White Wine Dill Reduction  
Clay Pot Tofu with Mushrooms & Vegetables  
Stir-fried Vegetables with Crispy Shallots  
Tomato Baked Rice

## Dessert

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Assorted French Pastries  
Honeydew with Coconut Sago  
Chocolate Mousse Cups  
Fresh Cut Tropical Fruits

## Beverage

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Coffee & Tea